

# LOUNGE AT THE CLUB

## APPETIZERS

### THAI SPRING ROLLS (gf)

Sweet Thai chili vinaigrette tossed slaw, grilled and chilled chicken, snap peas, cilantro, and carrots wrapped in rice paper served with Thai peanut sauce

11

### HAM AND JAM

Grilled pizza dough topped with pear and ginger jam, pulled pork, ham and blue cheese

10

### CHICKEN FAJITA QUESADILLA

Seasoned and diced grilled chicken with peppers, onions, and cheddar cheese with sides of sour cream and house made salsa

10.5

### IDAHO NACHOS (gf)

Tortilla chips, four cheese blend of manchego, cheddar, gouda, and provolone, and fresh pico de gallo with a choice of beef, chicken or pulled pork. Served with sour cream and house made roasted tomato salsa

12.5

### CALAMARI

Breaded rings tossed in sweet Thai chili drizzled with chili lime cream

11

### POKE STACK

Ahi tuna tossed with sesame and soy, avocado, cucumber, seaweed slaw, mango, rice paper, red Hawaiian sea salt, and sriracha aioli served with wasabi, soy, and wonton chips

15

### COCO PRAWNS

Six coconut breaded shrimp served with sweet Thai chili

15

### JUMBO CHICKEN WINGS

Six or twelve wings tossed with house buffalo, house BBQ, sweet Thai chili, or Texas seasoning. Boneless wings available.

Half 8

Full 14

## SPECIALTY SALADS

### CRANBERRY APPLE SALAD (gf)

Granny Smith apples, raisins, candied walnuts, gorgonzola, and chopped romaine lettuce with choice of dressing

9.25

### CAESAR SALAD

Crisp chopped romaine lettuce tossed with house Caesar dressing, parmesan cheese, lemon, and garlic croutons

8

### HOUSE SALAD (gf)

Mixed greens, grape tomatoes, black olives, cucumbers, red onions, garbanzo beans, and choice of dressing

7

### ADD ON OPTIONS

Salmon	9
Chicken	5
Grilled Prawn	2.75

### COBB SALAD (gf)

Grilled chicken on mixed greens with chopped bacon, gorgonzola, grape tomatoes, avocado, and boiled egg

12.5

### COCONUT LOBSTER SALAD

Coconut breaded Maine lobster tail deep fried and served on chopped romaine with Thai mango salsa and toasted almonds

17

### SOUTHWEST SALMON SALAD (gf)

Santa Fe grilled salmon on chopped romaine with corn and black bean salsa, avocado, cheddar cheese, and crispy tortilla strips

16

### DRESSING CHOICES

Buttermilk Ranch, Blue Cheese, 1000 Island, Mandarin Orange, Roasted Garlic Balsamic, Honey Mustard, Red Wine Vinaigrette, Honey Lemon, or Lemon Capers

## SANDWICHES

*All sandwiches come with your choice of side*

### THE DAGWOOD

Roasted turkey, wood fired ham, salami, Swiss and cheddar, banana peppers, pickles, lettuce, tomato, and onion all on a hoagie roll with olive tapenade and mayo

12

### FRENCH DIP

Shaved salt crusted and slow roasted ribeye sautéed and covered with Swiss cheese served on a ciabatta roll with a side of au jus and horseradish aioli

14

### THE CLUB

Traditional triple decker club on toasted Alpicella sourdough with turkey, ham, bacon, lettuce, tomato, onion, cheddar & Swiss with cranberry aioli

13.25

### ABSOLUT CHICKEN SANDWICH

Chicken sautéed with peppers, onions, and Absolut Peppar on a toasted hoagie topped with melted pepper jack cheese

11

## BUILD YOUR OWN OPTIONS

### BUILD YOUR OWN DELI SANDWICH

*Includes lettuce, tomato, red onion, and mayonnaise on fresh bread from Alpicella Bakery with your choice of side*

### WHOLE 9.25

### HALF 6.25

### MEAT

\*House Roast "Prime Rib"  
Turkey  
Roast Ham  
Albacore Tuna Salad  
Smoked Bacon  
\*Prime Rib \$2 more

### CHEESE


Cheddar  
Swiss  
Pepper Jack  
Provolone  
Smoked Gouda

### BREAD

Wheat  
Buttermilk White  
Sourdough Round  
Marbled Rye



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 \* The Club at SpurWing logo represents member and chef favorites \*

(gf) = Gluten Free

## PIZZAS & CALZONES

*We proudly make all our dough and sauces fresh at SpurWing.  
All pizzas are 12 inches. Sub gluten free dough for \$1.00*

### FOUR CHEESE

Mozzarella, parmesan, chevre, cheddar, and red sauce  
**10**

### PEPPERONI

A quarter pound of sliced pepperoni layered on mozzarella cheese and red sauce finished with shredded parmesan  
**11**

### POLYNESIAN

Sweet Thai chili sauce, prosciutto ham, applewood smoked bacon, pineapple, green onion, and a cheddar mozzarella blend  
**13**

### CLASSIC COMBO

Italian sausage, bell pepper, black olives, mushrooms, onion, red sauce, mozzarella, and parmesan cheese  
**14**

### BUILD YOUR OWN CALZONE

Personal size folded and sealed pizza with your choice of sauce and cheese. Add additional toppings at half the price of the listed pizza options.  
**9**

## LUNCH ENTREES

### CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, house Caesar, grape tomatoes, parmesan cheese and wrapped in a sundried tomato tortilla served with your choice of side  
**10**

### HALIBUT FISH TACOS

Beer battered Alaskan halibut in three grilled flour tortillas with shredded lettuce, corn and black bean salsa, cheddar cheese, avocado, and spicy ranch  
**11.50**

### CUBAN QUESADILLA

Flour tortilla stuffed with pulled pork, pan seared pork loin, Swiss, provolone, pickles, banana peppers, and beer mustard served with a side of honey mustard dipping sauce  
**10**

### BUFFALO CHICKEN WRAP

Crispy or grilled chicken tossed with buffalo sauce folded in a flour tortilla with chopped romaine, diced tomato, red onion, cheddar cheese, and blue cheese dressing served with your choice of side  
**13**

### CHICKEN FINGERS

Country breaded strips of chicken breast with your choice of house buffalo, BBQ, sweet Thai chili, or ranch dipping sauces, served with your choice of side  
**Regular 10    Wrap 12**

### FISH & CHIPS

Alaskan halibut battered and deep fried golden brown and served with French fries, creamy slaw, and malted caper tartar sauce  
**13.75**

### TERIYAKI CHICKEN AND RICE BOWL (gf)

Grilled teriyaki glazed chicken breast with jasmine rice, pineapple, and steamed broccoli  
**13**



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## BUILD YOUR OWN PIZZA & CALZONE OPTIONS

### SAUCES

House Made Red Sauce  
Garlic Alfredo  
Sweet Thai Chili  
Barbeque

### VEGGIES/TOPPINGS

Artichoke Heart  
Mushroom  
Bell Pepper Blend  
Green Onion  
Black Olive  
Sun Dried Tomato  
Diced Tomato  
Jalapeno  
Pineapple

### CHEESES

Cheddar  
Mozzarella  
Chevre  
Feta  
Parmesan

### MEATS

Pepperoni  
Ham  
Bacon  
Taco Beef  
Italian Sausage  
Grilled Chicken

*Pizza comes with one cheese and one sauce for \$9.50. Additional Cheeses/Veggies/Toppings are \$.75 and Meats are \$1.50*

## BURGERS & STEAK SANDWICH

*All burgers come with your choice of side and pickles*

### SPURWING BURGER

Classic burger on a bun with lettuce, tomato, red onion, and mayonnaise  
**9.50**

### WHISKEY BURGER

House made whiskey BBQ sauce on a burger with bacon, cheddar, onion rings, lettuce, tomato, and mayo  
**11.50**

### THE RICH BOY

Tenderloin steak tips sautéed with foie gras butter on a hoagie roll with creamy slaw, finished with cognac apple bacon chutney  
**14**

## A LA CARTE

Basket Fresh Potato Chips	3.50
Chips & Salsa	3.50
House Salad Bowl	3.50
Caesar Salad Bowl	4.00
Basket Sidewinder Fries	5.00
Basket Sweet Potato Fries	5.00
Basket Onion Rings	5.00
Soup of the Day Cup	3.50
Soup of the Day Bowl	6.00

*All burgers can be substituted with grilled chicken, a house-made veggie patty, or a gluten free bun*

## SIDES

Small House Salad  
Caesar Salad *Add 1.00*  
Sweet Potato Fries *Add 1.00*  
Sidewinder Fries *Add 1.00*  
Onion Rings *Add 1.00*  
Regular Fries  
Cottage Cheese  
Baked Potato Salad  
Soup of the Day  
Fresh Fried Potato Chips

# WEEKLY FRESH SHEET

## FEATURED STARTER

## FEATURED ENTREES

### FEATURED PASTA

### FEATURED PIZZA

### FEATURED SEAFOOD

### FEATURED STEAKS

~ Weekly Fresh Sheet and Evening Menu available after 5pm ~

## EVENING MENU

### PASTA & CHICKEN

*Pasta & Vegetarian items complimented by your choice of soup or salad*

#### BLACKENED CHICKEN ALFREDO

House blend blackened spiced chicken breast served on top of fettuccini, tossed with an a la minute alfredo sauce with garlic bread  
17

#### CHICKEN CURRY (gf)

Chicken and vegetables sautéed with red curry on jasmine rice topped with roasted and chopped cashews  
19

#### CREOLE SHRIMP PASTA

Creole seasoned shrimp sautéed with andouille sausage, bell peppers, tomatoes, and onions served on fettuccine topped with fried clams and fresh chives  
25



### SURF AND TURF

*Surf and Turf items complimented by your choice of soup or salad and chef choice vegetables*



#### HUCKLEBERRY SALMON (gf)

Eight ounce grilled salmon glazed with house made huckleberry BBQ sauce topped with fresh orange salsa served with a creamy mushroom risotto  
25

#### GRILLED RIBEYE (gf)

Fourteen ounce ribeye rubbed with garlic and rosemary, grilled to order, topped with gorgonzola compound butter served with horseradish mashed potato  
39

#### GRILLED HALIBUT

Six ounce grilled halibut fillet served with pan fried potato gnocchi, Dijon lemon cream sauce, fried leeks, and grilled asparagus  
Market Price

#### FILET TOURNEDOS

Twin pan seared three ounce filets topped with foie gras compound butter served with grilled bread, bleu cheese mashed potatoes, and a tart cherry port reduction  
29

#### STEAK AND POTATOES (gf)

Grilled six ounce filet or ten ounce New York strip served with garlic mashed potatoes, and a veal demi glace  
25

#### AVOCADO KING SALMON (gf)

Grilled Santa Fe glazed 8oz Pacific King Salmon, avocado gazpacho, sun dried tomato, and chipotle pesto served with a grilled polenta cake  
27

#### STEAK AND PRAWN OSCAR (gf)

Petit tenderloin filet with two grilled prawns and asparagus spears covered with béarnaise served with roasted garlic mashed potatoes  
28

#### GUILTLESS CHICKEN PLATTER (gf)

Grilled chicken breast with quinoa, sautéed mushrooms, and wilted spinach  
16



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# WINE & COCKTAILS

## FEATURED WINES

2015 Mer Soleil Silver Chardonnay, CA 9

2010 D8 NYT Red , WA 7

## WINES BY THE GLASS

### White Wines

Salmon Creek White Zinfandel, CA	5
Danzante Pinot Grigio, Italy	6
The Royal Chenin Blanc, South Africa	6
Sean Minor Chardonnay, CA	7.5
Willamette Valley Riesling, OR	7.5
Linen Sauvignon Blanc, Columbia Valley	8
Kim Crawford Sauvignon Blanc, New Zealand	9
La Crema Chardonnay, Sonoma, CA	9

### Red Wines

Marietta Old Vine Red, CA	7
Portillo Malbec, Argentina	7.5
Kiona Vineyards Red Blend, WA	7.5
Cinder Syrah, ID	8
Benziger Merlot, Sonoma Valley, CA	8
Lapis Luna Cabernet, CA	8
Steelhead Pinot Noir, CA	8
Patton Valley Pinot Noir, OR	11
Simi Cabernet, Alexander Valley, CA	11

## WINES BY THE BOTTLE

### White Wines

#### Chardonnay

Sean Minor, CA	30
La Crema, Sonoma, CA	36
Coppola Director's Cut, CA	40
Mer Soleil Reserve, 2013, CA	54
Tranche Chardonnay, 2011, WA	70

#### Other Whites

Salmon Creek White Zinfandel, CA	20
The Royal Chenin Blanc, South Africa	24
Danzante Pinot Grigio, Italy	28
Willamette Valley Riesling, OR	32
Linen Sauvignon Blanc, Coloumbia Valley	32
Kim Crawford Sauvignon Blanc, New Zealand	36

#### Sparkling Wine

Sofia Brut Rose, CA	6
Zonin Prosecco, Italy	6.5
Salmon Creek Brut, CA	17
Canyon Road Moscato, CA	21
Gruet Demi Sec, New Mexico	28
Gruet Brut Rose, New Mexico	28
Nicolas Feuillatte Rose 375ml, France	30

### Red Wines

#### Cabernet Sauvignon

Lapis Luna, 2014, CA	32
Simi, Alexander Valley, CA	44
Jordan, 2012, Alexander Valley, CA	67
Duckhorn, 2014, CA	86

#### Merlot

Airfield Merlot, WA	28
Benziger, Sonoma County , CA	32
Indian Wells, WA	38

#### Pinot Noir

Steelhead, CA	32
Patton Valley, OR	44
Sokol Blosser, OR	64

#### Other Reds

Marietta Old Vine Red, CA	28
Kiona Vineyards Red Blend, WA	30
Portillo Malbec, Argentina	30
3 Horse Ranch Syrah, Eagle, ID	32
Cinder Syrah, ID	32
Chappellet Mountain Cuvee, CA	50
Reverdy Sancerre Rouge, France	52

CAPTAIN'S LIST AVAILABLE UPON REQUEST

## SPURWING COCKTAILS

### Martinis

#### The SpurTini

44 North Vodka, Triple Sec, Cranberry, and lime, created and made by SpurWing just for you

7

#### Idaho Martini

Idaho Koenig Vodka garnished with Idaho Bleu Cheese stuffed olives, shaken in Idaho

7

#### Manhattan Makers Martini

Makers Mark and Sweet Vermouth classically shaken as one, garnished with a cherry on top

7

#### Raspberry Lemon Drop Martini

Absolute Vodka, Chambord, and Triple Sec shaken with fresh lemon. A club favorite.

7

#### Espresso Chocolate Martini

Fresh brewed espresso, Kahlua and Crème De Cacao shaken

7

### Specialty Drinks

#### The Club Margarita

1800 Tequila and Grand Marnier served on the rocks or blended with a salted rim

8

#### New Old Fashioned

A new version of an old favorite made with Knob Creek Bourbon Whiskey

8

#### McIlroy Gin & Tonic

Tanqueray Gin mixed with fresh cucumber, mint, lemon, and tonic

7

#### John Daly

Firefly Tea Vodka mixed with lemonade

6

#### Ketel One Moscow Mule

Ketel One Vodka mixed with ginger beer and garnished with a lime

8